



user manual

Oven

EHGL5X-4

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Subject to change without notice



## SAFETY INFORMATION

Before the installation and use, read this manual carefully:

- For your personal safety and the safety of your property
- For the respect of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.

The manufacturer is not responsible if incorrect installation or use results in damage.

**Children and vulnerable people safety**

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- Keep children and animals away from the appliance when the door is open or the appliance is in operation. There is the risk of injury or other permanent disability.
- If the appliance has Child lock or Key lock function, use it. It prevents children and animals from accidental operation of the appliance.

**General safety**

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.

- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

**Installation**

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Make sure that the appliance is disconnected from the power supply during the installation.
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not lift the appliance by the handle.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- Before the installation, make sure that the kitchen cabinet has the recess dimensions applicable.

- Make sure that the appliance is installed below and adjacent safe structures.
- Keep the minimum distances to the other appliances and units.
- The appliance cannot be positioned on a base.
- Built in ovens and built in cooking surfaces are attached with special connection system. To prevent damage to the appliance, only use an appliance with the appliances from the same manufacturer.

### Electrical connection

- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- Always use a correctly installed shock-proof socket.
- Do not use multi-way plugs, connectors and extension cables. There is the risk of fire.
- Do not replace or change the mains cable. Contact the service centre.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug – if applicable.

### Use

- The appliance is only for domestic use. Do not use the appliance for commercial and industrial use.
- Only use the appliance for domestic cooking tasks. This is to prevent physical injury to persons or prevent damage to property.
- Do not use the appliance as a work surface or storage surface.
- The interior of the appliance and the accessories become hot during use. There is the risk of burns. Use safety gloves when you insert or remove the accessories or pots.
- Be careful when you remove or install the accessories to prevent damage to the oven enamel.
- Always stay away from the appliance when you open the door while the appli-

ance is in operation. Hot steam can release. There is the risk of skin burns.

- To prevent damage or discoloration to the enamel:
  - do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
  - do not put hot water directly into the appliance;
  - do not keep moist dishes and food in the appliance after you finish the cooking.
- Discoloration of the enamel has no effect on the performance of the appliance
- Do not apply pressure on the open door.
- Always close the appliance door when you cook, even while grilling.

### Care and cleaning

- Before maintenance, switch off the appliance and disconnect the appliance from the power supply.
- Before maintenance, make sure that the appliance is cold. There is the risk of burns. There is the risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating
- Use a deep baking tray for very moist cakes to prevent that fruit juices cause stains that can be permanent.
- For your personal safety and the safety of your property, only clean the appliance with water and a soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers
- If you use an oven spray, follow the instructions from the manufacturer.
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.

- Be careful when you remove the door from the appliance. The door is heavy!
- Do not clean catalytic enamel (if applicable).

**Heatable drawer**

- The heatable drawer becomes hot during use. There is risk of burns.
- Do not store any flammable materials in the appliance or in the drawer.

**Risk of fire**

- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance.

**Oven lamp**

- Disconnect the appliance from the power supply before the replacement of the

oven lamp. There is the risk of electrical shock!

**Service centre**

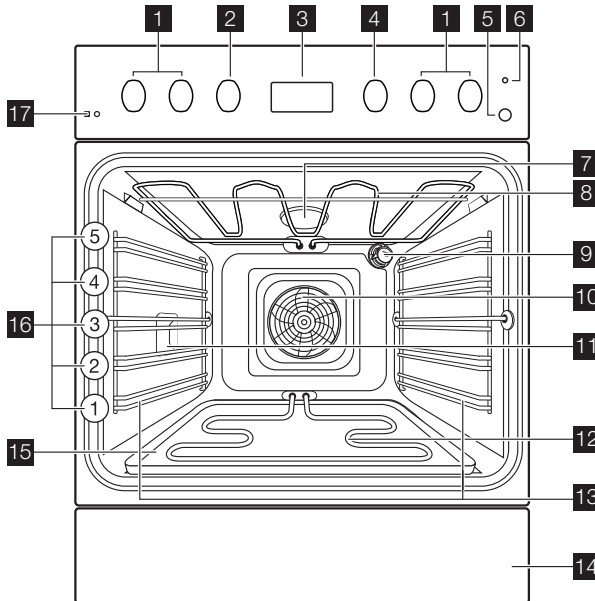
- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

**Disposal of the appliance**

- To prevent the risk of physical injury or damage
  - Disconnect the appliance from the power supply.
  - Cut off the mains cable and discard it.
  - Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is the risk of suffocation.

PRODUCT DESCRIPTION

**General overview**



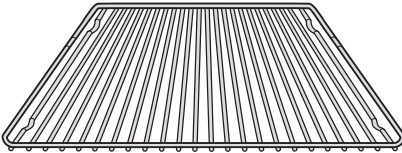
**1** Control knobs for cooking zones

**2** Control knob for oven functions

- 3 Electronic programmer
- 4 Control knob for temperature
- 5 Heatable drawer button
- 6 Heatable drawer indicator
- 7 Fat trap
- 8 Top heating element
- 9 Oven lamp
- 10 Fan and rear wall heating element
- 11 Oven lamp
- 12 Bottom heating element
- 13 Oven shelf runners, removable
- 14 Heatable drawer
- 15 Aluminium base plate
- 16 Shelf positions
- 17 Temperature indicator

### Oven accessories

#### Oven shelf - for cookware, cake tins, roasts.



#### Flat baking tray - for cakes and biscuits.



#### Deep roasting pan - To bake and roast or as pan to collect fat.



#### • Heatable drawer

Below the oven cavity is the heatable drawer. You can pre-heat cookware in the drawer.

## BEFORE FIRST USE

**Warning!** Refer to "Safety information" chapter.

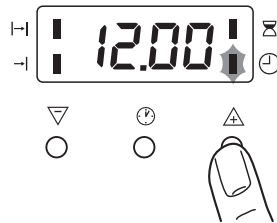
### Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

**Important!** Refer to chapter "Care and Cleaning".

### Setting the time

**i** The oven only operates after time set.



When you connect the appliance to the electrical supply or in case of a power cut, the Time function indicator flashes automatically. To set the current time use "+" or "-" button.

After approximately 5 seconds, the flashing stops and the display shows the time of day set.

- i** For time change you must not set an automatic function (Duration  $\rightarrow$  or End  $\rightarrow$ ) at the same time.

## DAILY USE







**!** **Warning!** Refer to "Safety information" chapter.

### Switching the Oven On and Off

1. Turn the oven functions control knob to an oven function.
2. Turn the temperature control knob to a temperature.

- The temperature indicator comes on while the oven temperature increases.
3. To switch off the oven, turn the oven functions control knob and the temperature control knob to the Off position.

### Oven Functions


Oven function	Application
 <b>Light</b>	Use this function to light up the oven interior.
 <b>Fan Cooking</b>	To bake on three oven levels maximum at the same time. Decrease the oven temperatures (20-40 °C) compared with Conventional.
 <b>Pizza Setting</b>	To bake on one oven level food with a more intensive browning and a crispy base. Decrease the oven temperatures (20-40 °C) compared with Conventional
 <b>Conventional</b>	To bake and roast on one oven level.
 <b>Bottom heat</b>	To bake cakes with crispy or crusty bases.
 <b>Defrost</b>	To defrost frozen food.
 <b>Grill</b>	To grill flat food in the middle of the grill and to toast.
 <b>Dual Grill</b>	To grill flat food in large quantities and to toast.
 <b>Convection Grilling</b>	To roast larger joints of meat or poultry on one level. Also to gratinate and brown.

### Cooking zones


- i** With the control knobs for cooking zones you operate the hob that you installed with the oven. For more information about the hob, refer to the hob user manual.

### Heat settings

- i** Cooking zone indicators (refer to "General overview ") show which zone you set.

Control knob	Function
	Double zone switch
0	Off position
1-9	Heat settings (1 = lowest heat setting; 9 = highest heat setting) Half-way settings are available between 1 and 9.


1. Turn the control knob to a necessary heat setting.
2. To complete the cooking process, turn the control knob to the "0" position.

-  Use the residual heat to decrease energy consumption. Switch off the cooking zone for approximately 5-10 minutes before the cooking process is completed.

## Use of the double zone

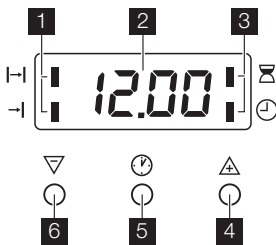
**Warning!** To set double zone on turn the control knob with the double zone to the right (do not turn it thought the stop position).

1. Turn the control knob to the right - to position "9".

2. Turn the control knob slowly to symbol  until you feel a slight resistance. At this time the two cooking zones are on.
3. To set necessary heat setting refer to "Heat settings".

## CLOCK FUNCTIONS

### Display




- 1 Function Indicators
- 2 Time display
- 3 Function Indicators
- 4 Button " + "
- 5 Selector Button
- 6 Button " - "

### Setting the clock functions



1. Set an oven function and temperature (necessary only for Duration and End).



2. Push the Selection button again and again until necessary function indicator flashes.

3. To set the time for Minute minder  , Duration  $\text{I} \rightarrow \text{I}$  or End  $\rightarrow \text{I}$  , use " + " or " - " button. The related function indicator comes on. When the time period is completed, the function indicator flashes and an acoustic signal sounds for 2 minutes.

- i** With the functions Duration  $\text{I} \rightarrow \text{I}$  and End  $\rightarrow \text{I}$  the oven stops automatically.
4. Push any button to stop the signal.
5. Turn the oven functions control knob and the temperature control knob to off position.

Clock function		Application
	Time of day	Shows the time. To set, change or check the time.
	Minute minder	To set a countdown time. A signal sounds, after the time period is completed. <b>This function has no effect on the operation of the oven.</b>
$\text{I} \rightarrow \text{I}$	Duration	To set how long the oven has to be in operation.
$\rightarrow \text{I}$	End	To set the switch-off time for an oven function.

- i** Duration  $\text{I} \rightarrow \text{I}$  and End  $\rightarrow \text{I}$  can be used at the same time, if the oven is to be switched on and off automatically later.

In this case first set Duration  $\text{I} \rightarrow \text{I}$  , then End  $\rightarrow \text{I}$  .





## ADDITIONAL FUNCTIONS

### Cooling fan

When the appliance operates, the cooling fan switches on automatically. If you switch

off the appliance, the cooling fan continues to operate until the appliance cools down.

## HELPFUL HINTS AND TIPS

**i** The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.

### Examples of cooking applications

The data in the table is for guidance only.

Heat setting	Use to:	Time	Hints
0	Off position		
1	Keep cooked foods warm	as required	Cover
1-2	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25 min	Mix occasionally
1-2	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on
2-3	Simmer rice and milkbased dishes, heating up ready-cooked meals	25-50 min	Add at least twice as much liquid as rice, stir milk dishes part way through
3-4	Steam vegetables, fish, meat	20-45 min	Add a few tablespoons of liquid
4-5	Steam potatoes	20-60 min	Use max. ¼ l water for 750 g of potatoes
4-5	Cook larger quantities of food, stews and soups	60-150 min	Up to 3 l liquid plus ingredients
6-7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through
7-8	Heavy fry, hash browns, loin steaks, steaks	5-15 min	Turn halfway through
9	Boil large quantities of water, cook pasta,	sear meat (goulash, pot roast), deep fry chips	

### Baking

#### General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.
- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.

**When you use frozen food, the trays in the oven can twist during baking. When**












**the trays get cold again, the distortion will be gone.**

#### How to use the Baking Tables

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the tempera-











ture setting. The differences equalize during the baking procedure.







### Baking on one oven level - Baking in tins

Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)	
Ring cake or brioche		Fan Cooking	1	150 - 160	0:50 - 1:00
Madeira cake/Fruit cakes		Fan Cooking	1	140 - 160	1:00 - 1:20
Sponge cake		Fan Cooking	1	140	0:30 - 0:40
Sponge cake		Conventional	1	160	0:30 - 0:40
Flan base - short pastry		Fan Cooking	3	170-180 <sup>1)</sup>	0:20 - 0:25
Flan base - sponge mixture		Fan Cooking	3	150 - 170	0:25 - 0:30
Apple pie		Conventional	1	170 - 190	0:50 - 1:00
Apple pie (2 tins, Ø 20 cm, diagonally off set)		Fan Cooking	1	160	1:00 - 1:20
Apple pie (2 tins, Ø 20 cm, diagonally off set)		Conventional	1	180	1:00 - 1:20
Savoury flan (e.g. quiche lorraine)		Fan Cooking	1	160 - 180	0:45 - 0:55
Cheesecake		Conventional	1	170 - 190	1:20 - 1:30

1) Pre-heat the oven













### Baking on one oven level - Cakes/pastries/breads on baking trays

Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)	
Plaited bread/bread crown		Conventional	3	170 - 190	0:45 - 0:55
Christmas stollen		Conventional	3	160 - 180 <sup>1)</sup>	0:50 - 1:00
Bread (rye bread)		Conventional	1		
- first of all				230 <sup>1)</sup>	0:10
- then				160 - 180	0:30 - 1:00
Cream puffs/eclairs		Conventional	3	160 - 170 <sup>1)</sup>	0:30 - 0:45
Swiss roll		Conventional	3	180 - 200 <sup>1)</sup>	0:10 - 0:20
Cake with crumble topping (dry)		Fan Cooking	3	150 - 160	0:20 - 0:30
Buttered almond cake/sugar cakes		Conventional	3	190 - 210 <sup>1)</sup>	0:20 - 0:30
Butter plait		Fan Cooking	3	170 - 180 <sup>1)</sup>	0:40 - 0:50
Fruit flans (made with yeast dough / sponge mixture) <sup>1)</sup>		Fan Cooking	3	150	0:40 - 0:50
Fruit flans (made with yeast dough / sponge mixture) <sup>1)</sup>		Conventional	3	170	0:40 - 0:50



Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)
Fruit flans made with short pastry	 Fan Cooking	3	160 - 170	0:50 - 1:10
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	 Conventional	3	160 - 180 <sup>1)</sup>	0:50 - 1:10
Pizza (with a lot of topping) <sup>1)</sup>	 Fan Cooking	1	180 - 200 <sup>1)</sup>	0:30 - 0:50
Pizza (thin crust)	 Fan Cooking	1	200 - 220 <sup>1)</sup>	0:15 - 0:25
Unleavened bread	 Fan Cooking	1	200 - 220	0:10 - 0:20
Tarts (CH)	 Fan Cooking	1	180 - 200	0:40 - 0:55

1) Use the deep roasting pan or dripping pan

### Baking on one oven level - Biscuits



Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)
Short pastry biscuits	 Fan Cooking	3	150 - 160	0:15 - 0:25
Viennese whirls	 Fan Cooking	3	140	0:25 - 0:35
Viennese whirls	 Conventional	3	160 <sup>1)</sup>	0:20 - 0:30
Biscuits made with sponge mixture	 Fan Cooking	3	160 - 170	0:15 - 0:25
Pastries made with egg white, meringues	 Fan Cooking	3	80 - 100	1:30 - 2:30
Macaroons	 Fan Cooking	3	100 - 120	1:00 - 1:30
Biscuits made with yeast dough	 Fan Cooking	3	150 - 160	0:20 - 0:40
Puff pastries	 Fan Cooking	3	170 - 180 <sup>1)</sup>	0:20 - 0:30
Rolls	 Fan Cooking	3	180 <sup>1)</sup>	0:20 - 0:35
Rolls	 Conventional	3	200 <sup>1)</sup>	0:20 - 0:35
Small cakes (20 per tray)	 Fan Cooking	3	140 <sup>1)</sup>	0:20 - 0:30
Small cakes (20 per tray)	 Conventional	3	170 <sup>1)</sup>	0:20 - 0:30

### Baking on more than one level - Cakes/pastries/breads on baking trays

Type of baking	Fan Cooking  2 levels	Fan Cooking  3 levels	Temperature (°C)	Time (h:min)
Cream puffs / Eclairs	1 / 4	---	160 - 180 <sup>1)</sup>	0:35 - 0:45
Dry streusel cake	1 / 3	---	140 - 160	0:25 - 0:35

1) Pre-heat the oven

**Baking on more than one level - Biscuits/small cakes/pastries/rolls**

Type of baking	Fan Cook- ing  2 levels	Fan Cook- ing  3 levels	Temperature (°C)	Time (h:min)
Short pastry biscuits	1 / 3	1 / 3 / 5	150 - 160	0:20 - 0:30
Viennese whirls	1 / 3	1 / 3 / 5	140	0:30 - 0:40
Biscuits made with sponge mixture	1 / 3	---	160 - 170	0:20 - 0:30
Biscuits made with egg white, meringues	1 / 3	---	80 - 100	1:30 - 2:30
Macaroons	1 / 3	---	100 - 120	1:00 - 1:30
Biscuits made with yeast dough	1 / 3	---	160 - 170	0:30 - 0:40
Puff pastries	1 / 3	---	170 - 180 <sup>1)</sup>	0:25 - 0:35
Rolls	1 / 4	---	160	0:30 - 0:40
Small cakes (20 per tray)	1 / 4	---	140 <sup>1)</sup>	0:25 - 0:40



1) Pre-heat the oven

**Pizza Setting **

Type of baking	Shelf position	Temperature °C	Time (h:min)
Pizza (thin crust)	1	200 - 250 <sup>1)</sup>	0:10 - 0:15
Pizza (with a lot of topping)	1	180 - 200	0:20 - 0:30
Tarts	1	180 - 200	0:45 - 1:00
Spinach flan	1	160 - 180	0:45 - 1:00
Quiche Lorraine	1	170 - 190	0:40 - 0:50
Quark flan, round	1	140 - 160	1:00 - 1:30
Quark flan on tray	1	140 - 160	0:50 - 1:00
Apple cake, covered	1	150 - 170	0:50 - 1:10
Vegetable pie	1	160 - 180	0:50 - 1:00
Unleavened bread	1	250 <sup>1)</sup>	0:10 - 0:15
Puff pastry flan	1	160 - 180 <sup>1)</sup>	0:40 - 0:50
Flammekuchen (Pizza-like dish from Al- sace)	1	250 <sup>1)</sup>	0:10 - 0:20
Piroggen (Russian version of calzone)	1	180 - 200 <sup>1)</sup>	0:15 - 0:25

1) Pre-heat the oven





**Table for Bakes and Gratin**

Dish	Oven function	Shelf level	Temperature °C	Time (h:min)
Pasta gratin	 Conventional	1	180-200	0:45-1:00
Lasagne	 Conventional	1	180-200	0:40-0:50
Vegetables au gratin <sup>1)</sup>	 Convection Grilling	1	160-170	0:20-0:30

Dish	Oven function	Shelf level	Temperature °C	Time (h:min)	
Baguettes topped with melted cheese <sup>1)</sup>		Convection Grilling	1	170	0:20-0:30
Sweet gratin		Conventional	1	180-200	0:40-1:00
Fish gratin		Conventional	1	180-200	0:40-1:00
Stuffed vegetables		Convection Grilling	1	160-170	0:40-1:00

1) Pre-heat the oven

## Ready meals table

Food to be cooked	Oven function	Shelf level	Temperature °C	Time
Frozen pizza		Conventional	3	refer to instructions of the manufacturer
Chips <sup>1)</sup>		Fan Cooking	3	200-220
Baguettes		Conventional	3	refer to instructions of the manufacturer
Fruit flans		Conventional	3	refer to instructions of the manufacturer

1) Comment: Turn chips 2 or 3 times during cooking

## Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned sufficiently below	Incorrect oven level	Put the cake on a lower oven level
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a lower setting
The cake sinks (becomes soggy, lumpy, streaky)	Baking time is too short	Set a longer baking time <b>Do not set higher temperatures to decrease baking times</b>
The cake sinks (becomes soggy, lumpy, streaky)	Too much liquid in the mixture	Use less liquid. Look at the mixing times, specially when you use mixing machines
Cake is too dry	Oven temperature too low	Set a higher oven temperature
Cake is too dry	Baking time too long	Set a shorter baking time
Cake does not brown equally	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
Cake does not brown equally	No equal mixture	Put the mixture equally on the baking tray
Cake does not cook in the baking time set	Temperature too low	Use a slightly higher oven temperature setting

## Roasting





### Roasting dishes

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep roasting pan or on the oven shelf above the deep roasting pan. (If present)

- Roast lean meats in a roasting tin with a lid. This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.





### Roasting tables

#### Beef



Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
Port roast	1 - 1.5 kg	 Conventional	1	200 - 250	2:00 - 2:30
Roast beef or fillet					for each cm of thickness
- rare	for each cm of thickness	 Convection grilling	1	190 - 200 <sup>1)</sup>	0:05 - 0:06
- medium	for each cm of thickness	 Convection grilling	1	180 - 190	0:06 - 0:08
- well done	for each cm of thickness	 Convection grilling	1	170 - 180	0:08 - 0:10

1) Pre-heat the oven


#### Pork

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
Shoulder, neck, ham joint	1 - 1.5 kg	 Convection grilling	1	160 - 180	1:30 - 2:00
Chop, spare rib	1 - 1.5 kg	 Convection grilling	1	170 - 180	1:00 - 1:30
Meat loaf	750 g - 1 kg	 Convection grilling	1	160 - 170	0:50 - 1:00
Porkknuckle (pre-cooked)	750 g - 1 kg	 Convection grilling	1	150 - 170	1:30 - 2:00




#### Veal

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
Roast Veal	1 kg	 Convection grilling	1	160 - 180	1:30 - 2:00
Knuckle of veal	1.5 -2 kg	 Convection grilling	1	160 - 180	2:00 - 2:30

## Lamb








Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
Leg of lamb, roast lamb	1 - 1.5 kg	 Convection grilling	1	150 - 170	1:40 - 2:00
Saddle of lamb	1 - 1.5 kg	 Convection grilling	1	160 - 180	0:40 - 1:00

## Game


Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
Saddle of hare, leg of hare <sup>1)</sup>	up to 1 kg	 Conventional	3	220 - 250 <sup>1)</sup>	0:25 - 0:40
Saddle of venison	1.5 - 2 kg	 Conventional	1	210 - 220	0:35 - 0:40
Haunch of venison	1.5 - 2 kg	 Conventional	1	180 - 200	1:00 - 1:30

1) Pre-heat the oven

## Poultry

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
Poultry portions	200 - 250 g each	 Convection grilling	1	200 - 220	0:30 - 0:50
Half chicken	400 - 500 g each	 Convection grilling	1	190 - 210	0:35 - 0:50
chicken, poulard	1 - 1.5 kg	 Convection grilling	1	190 - 210	0:50 - 1:10
Duck	1.5 - 2 kg	 Convection grilling	1	180 - 200	1:20 - 1:40
Goose	3.5 - 5 kg	 Convection grilling	1	160 - 180	2:00 - 3:00
Turkey	2.5 - 3.5 kg	 Convection grilling	1	160 - 180	2:00 - 2:30
Turkey	4 - 6 kg	 Convection grilling	1	140 - 160	2:30 - 4:00

## Fish ( steamed)


Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
Whole fish	1 - 1.5 kg	 Conventional	1	210 - 220	0:40 - 1:00

## Grilling

**Always use the grilling function with maximum temperature setting**

**Important!** Always grill with the oven door closed

- Set the shelf in the shelf level as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf level.
- Grill only flat pieces of meat or fish.

 Always pre-heat the empty oven with the grill functions for 5 minutes.

**Grilling table (Grill  or Dual Grill  )**

Food	Shelf level	Grilling time (h:min)	
		1st side	2nd side
Burgers	4	0:08 - 0:10	0:06 - 0:08
Pork fillet	4	0:10 - 0:12	0:06 - 0:10
Sausages	4	0:08 - 0:10	0:06 - 0:08
Fillet steaks, veal steaks	4	0:06 - 0:07	0:05 - 0:06
Fillet of beef, roast beef (approximately 1 kg)	3	0:10 - 0:12	0:10 - 0:12
Toast <sup>1)</sup>	3	0:04 - 0:06	0:03 - 0:05
Toast with topping	3	0:06 - 0:08	---

1) Do not pre-heat

**Defrosting**

- Put the food out of the packaging and set it on a plate on the oven shelf.
- Do not cover with a plate or bowl. This can extend the time to defrost very much.

- Put the oven shelf in the first shelf level from the bottom.

**Defrosting table - Defrost  (no temperature setting)**

Dish	Time (min)	Further time (min)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150g	25-35	10-15	-----
Strawberries, 300g	30-40	10-20	-----
Butter, 250g	30-40	10-15	-----
Cream, 2 x 200g	80-100	10-15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400g	60	60	-----

**Drying****Oven function: Fan Cooking **

- Cover the oven shelves with grease proof paper or baking parchment.

- For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

**Vegetables**

Food to be dried	Temperature in °C	Shelf level		Time (hours)
		1 level	2 levels	
Beans	60 - 70	3	1 / 4	6 - 8
Peppers (strips)	60 - 70	3	1 / 4	5 - 6
Vegetables for soup	60 - 70	3	1 / 4	5 - 6
Mushrooms	50 - 60	3	1 / 4	6 - 8
Herbs	40 - 50	3	1 / 4	2 - 3



## Fruit

Food to be dried	Temperature in °C	Shelf level		Time (hours)
		1 level	2 levels	
Plums	60 - 70	3	1 / 4	8 - 10
Apricots	60 - 70	3	1 / 4	8 - 10
Apple slices	60 - 70	3	1 / 4	6 - 8
Pears	60 - 70	3	1 / 4	6 - 9

### Preserving

- Only use usual preserving jars of the same dimension.
- Do not use jars with twist-off or bayonet type lids and metal tins.
- Use the first shelf level from the bottom.
- Use the baking tray. You can put six 1-litre jars maximum on it.
- Fill all the jars to the same level and close them correctly.
- Put the jars on the shelf, make sure that they do not touch each other.
- Fill approximately 1/2 litre of water into the flat baking tray to have sufficient moisture in the oven.
- When the liquid lightly starts to bubble in the first jars (after about 35-60 minutes with 1 litre jars), switch off the oven or decrease the temperature to 100°C ( see table).

### Preserving tables

#### Soft fruit

Preserve	Temperature in °C	Time until simmering in min.	Continue to cook at 100°C in min.
Strawberries, blueberries, raspberries, ripe gooseberries	160 - 170	35 - 45	---
Unripe gooseberries	160 - 170	35 - 45	10 - 15

#### Stone fruit

Preserve	Temperature in °C	Time until simmering in min.	Continue to cook at 100°C in min.
Pears, quinces, plums	160 - 170	35 - 45	10 - 15

#### Vegetables

Preserve	Temperature in °C	Time until simmering in min.	Continue to cook at 100°C in min.
Carrots <sup>1)</sup>	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	---
Mixed pickles	160 - 170	50 - 60	15
Kohlrabi, peas, asparagus	160 - 170	50 - 60	15 - 20

1) Leave standing in oven when switched off

### Information on acrylamides

**Important!** According to the newest scientific knowledge, if you brown food (specially the one which contains starch),

acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

## CARE AND CLEANING

**Warning!** Refer to "Safety information" chapter.

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can destroy nonstick coating!

### Catalytic walls

The walls with a catalytic coating are self-cleaning. They absorb fat which collects on walls while the oven operates.

**To support this self-cleaning process heat the oven without any food regularly:**

- Turn the oven light on.
- Remove accessories from the oven.
- Select an oven function.
- Set the oven temperature to 250 °C and let oven operate for 1 hour.
- Clean the bottom of the cavity with a soft and damp sponge.  
Do not clean the catalytic surface.

**i** Discolouration of the catalytic surface has no effect on catalytic properties.

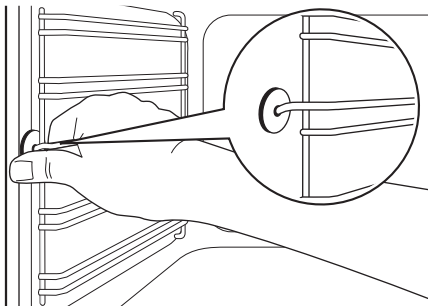
### Aluminium base plate

- clean the aluminium base plate after each use with a soft brush and warm water and cleaning agent;
- never use abrasive cleaning agents or sponges, sharp objects, stain removers to clean the aluminium base plate;
- with stubborn dirt soak the aluminium base plate in warm water and soap suds;
- do not clean the aluminium base plate in dishwasher;
- when cleaning use a flat surface to prevent the aluminium base plate from deformation;

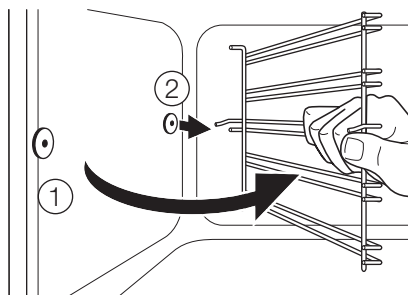
### Shelf Support Rails

#### Removing the shelf support rails

1. Pull the front of the shelf support rail away from the side wall.



2. Pull the rear shelf support rail away from the side wall and remove it.



#### Installing the shelf support rails

Install the shelf support rails in opposite sequence.

**i Important!** The rounded ends of the shelf support rails must point to the front!

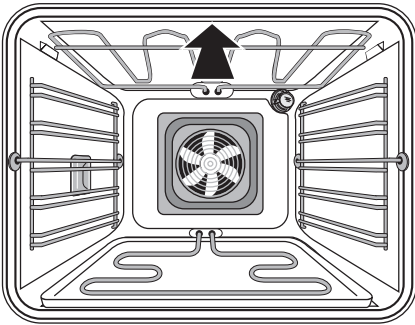
### Fat trap

**Warning!** Before you remove the fat trap deactivate the appliance. Make sure that the appliance is cold. There is a risk of burns!

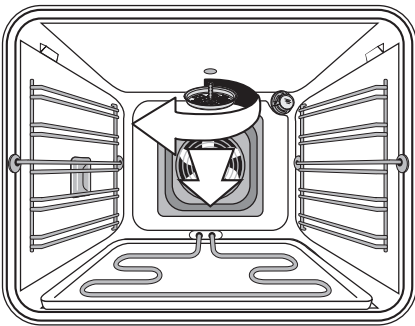
The fat trap almost do not need maintenance actions. However, if you frequently prepare very fatty foods a residues may occur.

#### Removing the fat trap:

1. Pull the top heating element out of the plug connection to the front.



2. Rotate the fat trap to the left from the oven roof.



3. Wash the fat trap in hot water with washing-up liquid and soft brush. You can also wash it in dishwasher. With stubborn dirt, soak for a while in hot water with soap suds.
4. Insert the fat trap in reverse order. Make sure the heating element has a good fit in the connecting socket when inserting.

### Oven lamp

**Warning!** There is a danger of electrical shock!

#### Before you change the oven lamp:

- Switch off the oven.
- Remove the fuses in the fuse box or switch off the circuit breaker.

**i** Put a cloth on the bottom of the oven for protection of the oven light and glass cover.

### Replacing the oven lamp

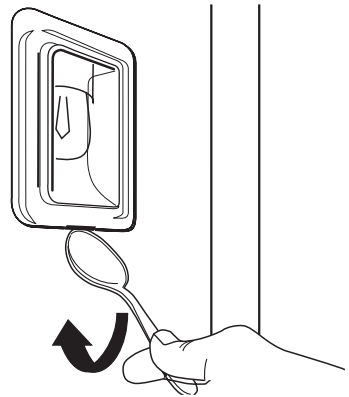
1. You can find the lamp glass cover at the back of the cavity. Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven lamp with applicable 300°C heat-resistant oven lamp.

**Important!** Use the same oven lamp type.

4. Install the glass cover.

### Replacing the oven lamp:

1. You can find the lamp glass cover at the left side of the cavity. Remove the left shelf support rail.
2. Use a narrow, blunt object (e.g. a teaspoon) to take off the glass cover and clean it.



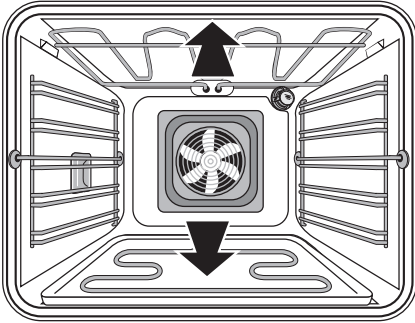
3. If necessary: Replace the oven lamp with applicable 300°C heat-resistant oven lamp. Use the same oven lamp type.
4. Install the glass cover.
5. Install the left shelf support rail.

### Removing the heating elements

You can remove the top and bottom heating elements to clean the oven cavity. In this case proceed as follows for possible cleaning actions:

**Warning!** Ensure that the oven has cooled down sufficiently so that you can touch heating elements safely! There is a risk of burns!

1. Hold the heat element with two hands at the front.
2. Pull the heating element out of the plug connection to the front.



3. Reassembly in reverse order. **Make sure the heating element has a good fit in the connecting socket when inserting.**

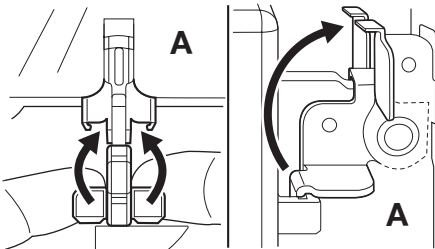
### Oven door

To clean the oven door remove it.

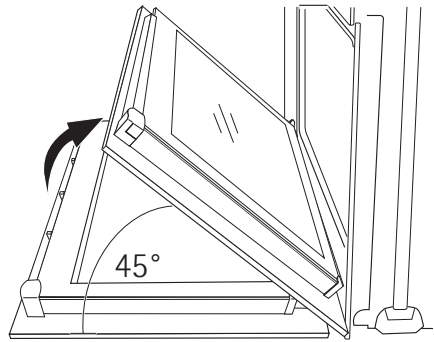
**!** **Caution!** Be careful when you remove the door from the appliance. The door is heavy!

### Removing the oven door

1. Open the oven door as far as it goes.
2. Lift up clamping levers (A) on the two door hinges fully.



3. Close the oven door until the first position (angle approximately 45°).

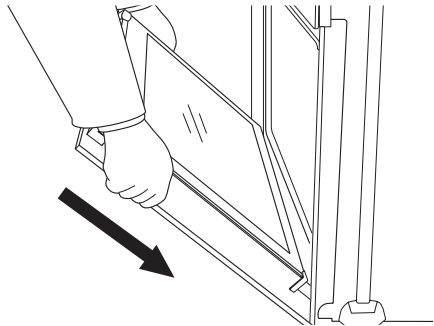


4. Hold of the oven door with one hand on each side and pull it away from the oven at an upwards angle.

**i** Put the oven door with the outer side down on a soft and level surface to prevent scratches.

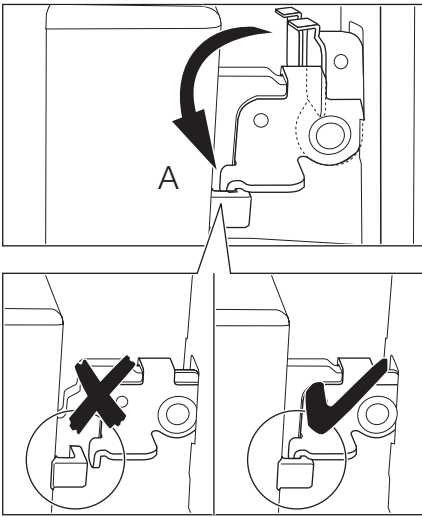
### Hanging the oven door back on its hinges

1. Hold of the oven door with one hand on each side and hold at an angle of approximately 45°. Position the recesses on the bottom of the oven door on the hinges on the oven. Let the door slide down as far as it will go.



2. Open the oven door as far as it goes.
3. Fold down the clamping levers (A) on the both door hinges back into their original positions.

4. Close the oven door.



## WHAT TO DO IF...

**⚠ Warning!** Refer to "Safety information" chapter.

Problem	Possible cause	Remedy
The cooking zones do not operate	Consult the operating instructions for the built-in cooking surface	
The oven does not heat up	The oven is not switched on	Switch on the oven
The oven does not heat up	The clock is not set	Set the clock
The oven does not heat up	The necessary settings are not set	Control the settings
The oven does not heat up	The fuse in the fuse box is released	Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
The oven does not heat up	The top heating element installed incorrectly	Install the top heating element correctly
The oven does not heat up	The bottom heating element installing incorrectly	Install the bottom heating element correctly
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp
Steam and condensation settle on the food and in the oven cavity	You left the dish in the oven for too long	Do not leave the dishes in the oven for longer than 15-20 minutes after the cooking process ends
The display shows "12.00"	A power cut	Reset the clock

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

We recommend that you write the data here:

Model (MOD.) .....  
 Product number (PNC) .....  
 Serial number (S.N.) .....

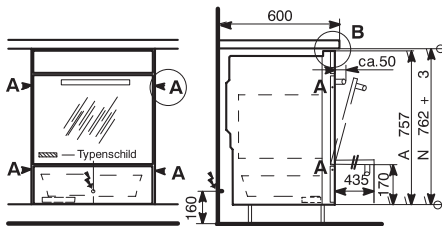
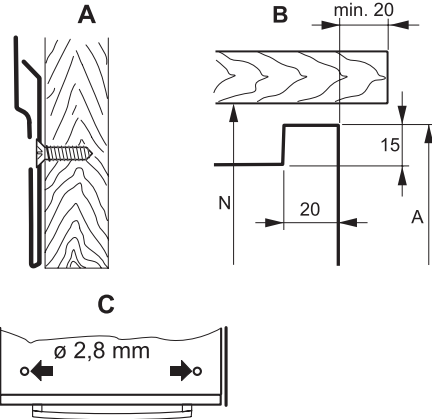
## INSTALLATION

**Warning!** Refer to "Safety information" chapter.

### Installing the oven under a work surface

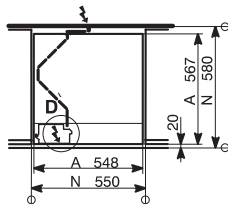
**Warning!** Installation into flammable material must agree with NIN 2005, chapter 4.2.2 of the VKF (Association of Cantonal Fire Insurers) fire protection guidelines and regulations.

1. Install the hob according to the installation instruction number 374307900/374307901.
2. Before insert the cooker into cabinet's recess make sure to carry out the hotplate socket and use the correct socket connections. There is no need to use a separate earthing.



**Warning!** When you install oven next to a heatproof and heat-insulating plate mount heatproof and heat-insulating plate at appliance's height and provide a depth of at least 30 cm depth.

**i** To secure the oven you can drill 2 x 2.8mm holes at the top where you can find the indentations (detail C).

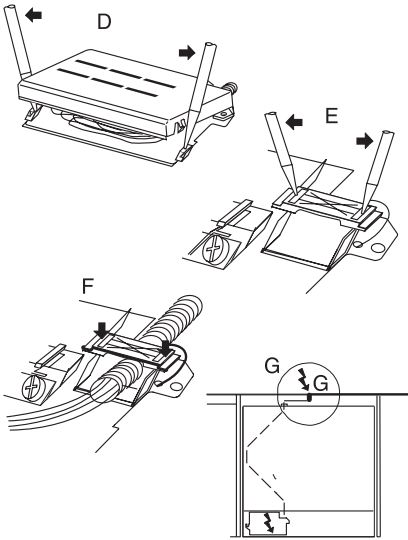


3. Pull the appliance drawer out as far as it goes, take hold of it and remove it.
4. Use the side handles to hold the oven and slide it flush into the recess.
5. Use at least 2 screws to fix the oven on both sides (Detail A).

### Electrical connection

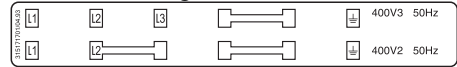
Let a qualified electrician connect appliance to the electricity supply. Use a H05VV-F type power cable or higher. Install the appliance with a socket supply line, otherwise the fixed home electrical system must include an isolating device with at least a 3mm-contact separation to enable a simultaneous and all-pole cut off from the mains (according to NIN 2000). The customer must have a socket for the electrical connection that is accessible and outside the coordination room. The length of the connection cable must be approximately 120 cm with lines connected direct to the mains.

1. Open the terminal box (detail D).




2. Open the catch on the cord grip (detail E).
3. See the connection diagram for the terminal connection.
4. Secure the cord grip by pressing firmly on the catch (detail F).
5. Close the terminal box.
6. Fix the connection cable into the holes provided to prevent it rubbing against the drawer (detail G).

### Installation diagram 400V



Phase definitions: L1, L2, L3 (or R, S, T)

## ENVIRONMENT CONCERNS

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information

about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.




### Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

## CH GARANTIE, GARANZIA, GARANTEE

### Kundendienst, service-clientèle, Servizio clienti, Customer Service Centres

Servicestellen	Points de Service	Servizio dopo vendita	Point of Service
5506 Mägenwil/Zürich Industriestrasse 10	3018 Bern Morgenstrasse 131	1028 Préverenges Le Trési 6	6916 Grancia Zona Industriale E
9000 St. Gallen Zürcherstrasse 204e	 <p>Service-Helpline 0848 848 111 service@electrolux.ch</p>		
4052 Basel St. Jakob-Turm Birsstrasse 320B			
6020 Emmenbrücke Seetalstrasse 11			
7000 Chur Comercialstrasse 19			

**Ersatzteilverkauf/Points de vente de rechange/Vendita pezzi di ricambio/spare parts service:**

5506 Mägenwil, Industriestrasse 10, Tel. 0848 848 023

**Fachberatung/Verkauf/Demonstration/Vente/Consulente (cucina)/Vendita**

8048 Zürich, Badenerstrasse 587, Tel. 044 405 81 11

**Garantie** Für jedes Produkt gewähren wir ab Verkauf bzw. Lieferdatum an den Endverbraucher eine Garantie von 2 Jahren. (Ausweis durch Garantieschein, Faktura oder Verkaufsbeleg). Die Garantieleistung umfasst die Kosten für Material, Arbeits- und Reisezeit. Die Garantieleistung entfällt bei Nichtbeachtung der Gebrauchsanweisung und Betriebsvorschriften, unsachgerechter Installation, sowie bei Beschädigung durch äussere Einflüsse, höhere Gewalt, Eingriffe Dritter und Verwendung von Nicht-Original Teilen.

**Garantie** Nous octroyons sur chaque produit 2 ans de garantie à partir de la date de livraison ou de la mise en service au consommateur (documenté au moyen d'une facture, d'un bon de garantie ou d'un justificatif d'achat). Notre garantie couvre les frais de mains d'œuvres et de déplacement, ainsi que les pièces de rechange. Les conditions de garantie ne sont pas valables en cas d'intervention d'un tiers non autorisé,

de l'emploi de pièces de rechange non originales, d'erreurs de maniement ou d'installation dues à l'inobservation du mode d'emploi, et pour des dommages causés par des influences extérieures ou de force majeure.

**Garanzia** Per ogni prodotto concediamo una garanzia di 2 anni a partire dalla data di consegna o dalla sua messa in funzione. (fa stato la data della fattura, del certificato di garanzia o dello scontrino d'acquisto) Nella garanzia sono comprese le spese di manodopera, di viaggio e del materiale. Dalla copertura sono esclusi il logoramento ed i danni causati da agenti esterni, intervento di terzi, utilizzo di ricambi non originali o dalla inosservanza delle prescrizioni d'istallazione ed istruzioni per l'uso.

**Warranty** For each product we provide a two-year guarantee from the date of purchase or delivery to the consumer (with a guarantee certificate, invoice or sales receipt serving as proof). The guarantee covers the costs of materials, labour and travel. The guarantee will lapse if the operating instructions and conditions of use are not adhered to, if the product is incorrectly installed, or in the event of damage caused by external influences, force majeure, intervention by third parties or the use of non-genuine components.











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